

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	POOL BAR & CAFÉ PROMENADE	20	0	No
TOOLS WERE NOT PROVIDED TO REMOVE THE BLENDER BLADES FOR CLEANING.				
➤ Tools have been provided to clean the blender blades.				
2	LIDO	20	0	No
THE SEAM BETWEEN THE CUBER AND ICE BIN OF THE CORNELIUS ICE MACHINE HAD AN OPEN CELL FOAM SEALANT PROTRUDING INTO THE ICE BIN. THE FOAM SEALANT WAS SATURATED WITH MOISTURE.				
➤ Sealant has been replaced.				
3	LIDO	26	3	Yes
THE SEAM BETWEEN THE CUBER AND ICE BIN OF THE CORNELIUS ICE MACHINE HAD AN OPEN CELL FOAM SEALANT PROTRUDING INTO THE ICE BIN. THE FOAM SEALANT WAS SATURATED WITH MOISTURE. PINK MOLD AND SLIME WAS NOTED ON PARTS OF THE CUBER.				
➤ Sealant was replaced and cuber was cleaned.				
4	LIDO BUFFET LINE	19	0	No
THE SERVING UTENSILS FOR THE BUFFET LINE WERE STORED ON THE HANDLES OF THE UNDER COUNTER REFRIGERATION UNITS AND/OR ALTO SHAMS.				
➤ Corrected and proper utensil storage was explained to the Windjammer team.				
5	LIDO DISHWASH	22	0	No
THE GAUGE ON THE DISH AND GLASS WASH UNITS WERE NOT ACCURATE. THE FINAL RINSE TEMPERATURES AS READ ON THE GAUGES WERE 232 DEGREES F ON THE DISH WASH UNIT AND 206 DEGREES F ON THE GLASS WASH UNIT.				
➤ The USPHS inspector to follow up with the manufacturer.				
6	JOHNNY ROCKET RESTAURANT	26	3	Yes
FOUR OUT OF TEN PREVIOUSLY CLEANED AND STORED AS CLEAN FOUR INCH PANS WERE SOILED, AND ONE OUT OF TEN PLATES WAS SOILED.				
➤ Training was conducted with the staff and all staff was informed to diligently check all items before being stored as clean.				
7	POTABLE WATER	07	0	Yes
THE POTABLE WATER TANKS ARE CLEANED ONCE PER YEAR. A 50 PPM SANITIZING SOLUTION IS SPRAYED ON THE TANK, ALTHOUGH THIS DOES NOT ALLOW FOR THE 4 HOUR CONTACT TIME FOR THE SANITIZER.				
➤ The tanks are, in fact, cleaned every six months, sometimes less than 6 months. The sanitizing solution is applied subsequent to being cleaned, the tank is then sealed and the solution allowed drying for at least 4-6 hours (the tank atmosphere is therefore highly chlorinated). The tank is then refilled with potable water. This water is not consumed for at least 24 hrs after the cleaning has taken place. Be that as it may, we would ask if, from USPH's point of view, the current procedure, if not acceptable, could be viable if the ppm in the sprayed solution were increased to 200ppm. If not, we shall adopt a different method (such as flooding the tank with potable water containing 50ppm and hold it for 4 hours) to the satisfaction of USPH.				
8	DECK 5 - MAIN GALLEY	34	0	No
A SMALL LEAK WAS NOTED AT THE EVERPURE FILTER ON THE POTABLE WATER LINE TO THE DRINKING FOUNTAIN.				
➤ Repaired.				
9	DECK 5 - MAIN GALLEY (PORT) ROOM SERVICE	26	3	Yes
SEVERAL UTENSILS (11), BOWLS (2) AND A SAUCER WERE FOUND SOILED AND STORED IN CLEAN STORAGE.				

- Training was conducted with the staff and they were informed to check all items before being stored as clean.

10 DECK 5 - MAIN GALLEY - ROOM SERVICE

27

0

No

THE TECHNICAL COMPARTMENT OF THE VITALITY JUICE MACHINE WAS SOILED.

- Rubber hoses were replaced by service men.

11 DECK 5 - MAIN GALLEY BUFFET PANTRY

26

3

Yes

A PREVIOUSLY CLEANED FRUIT TRAY WAS FOUND SOILED AND STORED IN CLEAN STORAGE.

- Training was conducted with staff and they were informed to check all items before being stored as clean.

12 DECK 5 - MAIN GALLEY BUFFET PANTRY

27

0

No

A PREVIOUSLY CLEANED WINE BUCKET AND A SERVING TRAY (NON-FOOD CONTACT SURFACE) WAS FOUND SOILED AND STORED ON THE CLEAN STORAGE RACK.

- Proper storage procedures reviewed with staff.

13 DECK 5 - MAIN GALLEY - POT WASH

26

3

Yes

SEVERAL PREVIOUSLY CLEANED POTS AND PANS WERE FOUND SOILED WITH FOOD DEBRIS AND/OR SOAP RESIDUE.

- Training was conducted with staff and they were informed to check all items before being stored as clean.

14 **FOOD SERVICE GENERAL**

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No

SEVERAL WMF COFFEE MACHINES WERE POSTED OUT OF ORDER. ACCORDING TO SHIP PERSONNEL, THE REPRESENTATIVE HAS BEEN CONTACTED TO REPAIR THESE MACHINES.

- Technicians came onboard on November 2, 2003.

15 DECK 4 - MAIN GALLEY - PANTRY

26

3

Yes

THREE PREVIOUSLY CLEANED PLATES WERE FOUND SOILED AND STORED ON THE CLEAN STORAGE RACK.

- Training was conducted with staff and they were informed to check all items before being stored as clean.

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
16	DECK 4 - MAIN GALLEY - BAKERY	21	0	No
GASKET ON BOTH PROOFING CHAMBERS AND ROTATING OVENS WERE FRAYED. ACCORDING TO SHIP PERSONNEL, A WORK ORDER HAS BEEN ISSUED TO REPLACE GASKETS.				
➤ Gaskets were received and replaced.				
17	DECK 4 - MAIN GALLEY - POTWASH	26	3	Yes
ONE PREVIOUSLY CLEANED POT WAS FOUND SOILED AND STORED ON THE CLEAN STORAGE RACK.				
➤ Training was conducted with staff and they were informed to check all items before being stored as clean.				
18	DECK 3 - MAIN GALLEY -SOUP GALLEY	21	0	No
THE TILTING PAN GASKET WAS FRAYED. ACCORDING TO SHIP PERSONNEL, THE REPLACEMENT GASKET MATERIAL IS ON ORDER.				
➤ Gaskets were received and replaced.				
19	DECK 3 - MAIN GALLEY - HOT GALLEY	21	0	No
THE HINGES TO THE ALTO SHAAM AND HALO HEAT HOT HOLDING AND COLD HOLDING CABINETS WERE CORRODED. TWO HINGE COVERS WERE MISSING FROM TWO SEPARATE ALTO SHAAM HOT HOLDING CABINETS.				
➤ All hinges were replaced.				
20	DECK 3 - MAIN GALLEY - BEVERAGE STATION	34	0	No
FOUR WATER LEAKS WERE NOTED IN THE POTABLE WATER PIPE JOINTS ON THE REAR OF THE ICE MACHINES.				
➤ Repaired.				
21	DECK 3 - MAIN GALLEY - PASTRY	38	0	No
AN UNDERCOUNTER DISHWASHER WAS POSTED OUT OF ORDER. ACCORDING TO SHIP PERSONNEL, THIS ITEM IS NEVER USED AND IS SCHEDULED FOR REMOVAL DURING THE APR/MAY 2004 DRYDOCK PERIOD.				
➤ Machine will be removed or repositioned during dry dock in May.				
22	CREW MESS	38	0	No
THE VITALITY JUICE MACHINE WAS POSTED OUT OF ORDER. ACCORDING TO SHIP PERSONNEL, THIS ITEM IS NOT NEEDED.				
➤ The juice machine was put into operation when the technicians came onboard November 2,2003.				
23	CREW GALLEY	38	0	No
THE PIZZA OVEN WAS POSTED OUT OF ORDER. ACCORDING TO SHIP PERSONNEL, THIS ITEM IS NEVER USED AND IS DUE TO BE REMOVED DURING THE APR/MAY DRYDOCK PERIOD.				
➤ Machine will be removed or repositioned during dry dock in May.				
24	PROVISIONS - BEVERAGE WALK-IN	34	0	No
TWO WATER LERAKS WERE NOTED IN THE DECKHEAD. UPON FURTHER INVESTIGATION IT WAS NOTED THAT INSULATION IN THE DECKHEAD HAD BECOME SATURATED AND WAS DUE TO BE REMOVED AND REPLACED.				
➤ This will be repaired during dry dock in May.				
25	CREW GALLEY -POTWASH	34	0	No
THE BACKFLOW PREVENTER ON THE SUPPLY POTABLE WATER LINE WAS LEAKING THROUGH THE ATMOSPHERIC VENT.				
➤ Repaired.				
26	CORRECTIVE ACTION STATEMENT	*	0	No
IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.				

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: ADVENTURE OF THE SEAS - CAS – 10/25/2003.

